

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	DECK 3 GALLEY	34	0	No
THE SOUP STATION BAIN MARIE WATER VALVE LEAKED.				
<b>Valve has been replace.</b>				
2	DECK 3-COLD PANTRY	26	0	Yes
THE PREVIOUSLY CLEANED WARRING JUMBO BLENDER BLADES WERE SOILED WITH DRIED FOOD DEBRIS.				
<b>Blender was immediately cleaned while inspection was going on, furthermore crew responsible have been again physically shown about the correct cleaning procedures.</b>				
3	DECK 3-COLD PANTRY	20	0	No
TOOLS TO DISASSEMBLE THE WARRING JUMBO BLENDER FOR CLEANING WERE NOT AVAILABLE.				
<b>FM to source with shore side regarding availability of tool kit.</b>				
4	DECK 3- MAIN GALLEY HOT STATION	26	0	Yes
THE PREVIOUSLY CLEANED FLOOR MIXER COLLAR WAS SOILED WITH STAGNANT WATER AND DEBRIS, AND THE FOOD SPLASH AREA WAS SOILED WITH DRIED FOOD DEBRIS.				
<b>Floor mixer collar was immediately cleaned while inspection was going on, furthermore crew responsible have been again physically shown about the correct cleaning procedures.</b>				
5	DECK 3-MAIN GALLEY HOT STATION	20	0	No
THE FLOOR MIXER COLLAR WAS NOT EASY TO DISSEMBLE FOR CLEANING.				
<b>FM looking into the possibility of an easier way to dissemble this type of equipment for cleaning.</b>				
6	DECK 3-MAIN GALLEY PASTRY	26	0	Yes
THE PREVIOUSLY CLEANED MIXER COLLAR WAS SOILED WITH DRIED FOOD DEBRIS				
<b>Mixer collar was immediately cleaned while inspection was going on, furthermore crew responsible have been again physically shown on how to carry out the correct cleaning procedures.</b>				
7	DECK 3-MAIN GALLEY PASTRY	20	0	No
NUMEROUS BLACK RESINS COATED BUFFET DISHES HAD GOUGES IN THE FOOD CONTACT AREAS MAKING THEM DIFFICULT TO CLEAN.				
<b>Ex Chef has been advised to remove these Buffet dishes and replace them with new ones. Culinary shore side Team looking into the possibility of landing them for re coating.</b>				
8	DECK 4 DISH WASH	08	0	No
THE PRE-WASH OVERHEAD SPRAY NOZZLE DID NOT HAVE A BACKFLOW PREVENTION DEVICE INSTALLED ON THE POTABLE WATER LINE AND THIS SPRAY NOZZLE FELL BELOW THE FLOOD RIM OF THE SINK.				
<b>FM has followed up with an AVO.</b>				
9	STAFF OFFICERS DISH WASH	22	0	No
THE FINAL RISE SPRAY PATTERN DID NOT COVER THE WHOLE DISH SURFACE IN ACTIVE USE OF THE CONVEYOR DISH WASH MACHINE. THIS WAS REPAIRED DURING THE INSPECTION.				
<b>FM has followed up with an AVO. Furthermore F&amp;B Manager will request for Hobart to visit the ship for a full service.</b>				
10	DECK 4 - ICE MACHINE 4811.044.2033	26	0	Yes
THE ICE MACHINE CUBE AND WATER MANIFOLD AREAS WERE SOILED WITH A PINK MOLD AND OTHER DEBRIS.				
<b>Ice machines have thoroughly cleaned.</b>				
11	DECK 4-BAKERY	34	0	No
THE PREPARATION SINK FAUCET LEAKED.				
<b>FM has followed up with an AVO.</b>				
12	TWO POETS BAR	20	0	No
THE OASIS BLENDER DID NOT HAVE TOOLS TO DISASSEMBLE FOR CLEANING.				

**F&B Manager to source a tool kit.**

13	LIDO - STARBOARD BUFFET	19	0	No
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THE CUT MELONS AND ROLL PLATTERS ON DISPLAY WERE SET TOO FAR FORWARD IN THE SERVICE AREA SUCH THAT THE ENDS EXTENDED BEYOND THE SNEEZE SHIELD AND WERE UNPROTECTED.

**Platters were pushed back and sneeze guard height has been correctly adjusted to ensure the cut fruit is totally shielded.**

14	LIDO - STARBOARD BUFFET	26	0	Yes
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THREE PREVIOUSLY CLEANED BOWLS WERE FOUND SOILED WITH FOOD RESIDUE AND WERE IN A STACK OF BOWL PRESENTED FOR PASSENGER SELF-SERVICE ON THE BUFFET LINE.

**Immediately removed while inspection was going on, further Supervision has been enforced in this aspect.**

15	FOOD SERVICE GENERAL	21	1	No
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NEARLY ALL THE UNDERCOUNTED HOT HOLDING CABINETS IN THE LIDO HAD THERMOMETER DIGITAL DISPLAYS WITH ONLY PART OF THE TEMPERATURE READOUT. IN MOST CASES ONLY ONE OF THE 3 DIGITS APPEARED ON THE DISPLAY AND FOODS STORED WITHIN RANGED FROM 145-180 °F.

**FM to follow up on guarantee claim.**

16	LIDO GALLEY - HOT KITCHEN	24	0	Yes
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WIPING CLOTHS WERE STORED IN A SANITIZING BUCKET IN A TROLLEY WHERE THE CHLORINE SOLUTION CONCENTRATION WAS ONLY 10 PPM.

**Continuous training with all F&B crew is being enforced on this important sanitation aspect.**

17	LIDO - WAITER STATIONS	25	1	No
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AT 5 OF 6 LIDO WAITER STATIONS IN OPERATION, WET WIPING CLOTHS WERE EITHER DRAPED ON TOP OF THE BUCKETS OR SET ON COUNTER TOPS BETWEEN USES RATHER THAN IN THE CHLORINE SOLUTION.

**Continuous training with all F&B crew is being enforced on this important sanitation aspect.**

18	LIDO - HOT BUFFET ISLANDS PORT/STB	37	0	No
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THE PORT AND STARBOARD SIDE AFT HOT BUFFET ISLANDS WERE PRODUCING A HOT, HUMID CONDITION FROM THE WORKERS SIDE, SUCH THAT AFTER A FEW MINUTES STANDING IN THE AREA PERSPIRATION FOLLOWED.

**Return and Supply air ventilation was checked by Facilities Manager, return grills in both sides were cleaned totally, additional Supply will be expose in the maintenance meeting in order to relive the heat load inside the island, given better work environment to the worker.**

**This will be follow up in the Maintenance meeting.**

19	LIDO - DISH WASH	22	0	No
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THE IN-USE CONVEYOR DISH WASH MACHINE HAD ONE CLOGGED UPPER ARM FINAL RINSE SPRAY NOZZLE.

**FM has followed up with an AVO. Furthermore F&B Manager will request for Hobart to visit the ship for a full service**

20	COMMENT	*	0	No
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THE RECORD KEEPING AND MANAGEMENT OF POOL/SPA, POTABLE WATER, PEST MANAGEMENT, FACILITIES, AND HOUSEKEEPING DEPARTMENTS WERE EXCELLENT.

**Thank you for your comments.**

21	COMMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPH / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV) USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .